

Virginia Green Restaurant Profile:



The Darjeeling Café Staunton, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices is all aspects of Virginia's tourism industry. Virginia Green has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, Virginia Green encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

The Darjeeling Café

"The Darjeeling is a small restaurant in Staunton, Virginia. We are eco-sensitive and committed to using local foods to provide our customers with some of the healthiest food choices around."

Green Statement: "I have been 'green' since I opened, but wanted to make it official. I cannot in good faith operate a business that is not environmentally friendly and health oriented."

CORE ACTIVITIES for Restaurants

"In this symbol indicates a <u>required activity</u> for Virginia Green Restaurant facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **The Darjeeling Cafe** can expect the following practices:

- Recycling and Waste Reduction. Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:
 - Recycle: glass, aluminum cans, plastic, office paper, newspaper, cardboard, packing supplies
 - Have numeric goal to reduce overall materials that go to the landfill
 - Compost waste food and other compostables
 - Purchase locally-grown produce and other foods whenever possible
 - Purchase organic and sustainably grown foods
 - Use reusable dishware and glassware and minimize use of disposables
 - Provide condiments in bulk
 - Use water pitchers and filtered water to minimize single use bottles
 - Use menus and table placards as an opportunity to communicate green activities
 - Use bulk soap dispensers in public restrooms
 - Use a last-in/first-out inventory and labeling system
 - Purchase from vendors and service providers with a commitment to the environment
 - Make 2-sided copies/ printed materials
 - Use electronic correspondence and billing
- Styrofoam/Disposables Minimization. Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:
 - Use disposable containers made from bio-based materials, recycled content paper, and that are compostable and/or recyclable

- Grease Recycling. The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:
 - No grease is used
- **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:
 - Have a numeric goal to reduce water consumption over time
 - Perform preventative maintenance to stop drips and leaks
 - Have high efficiency dishwashers:
 - Discourage water-based cleanup (sweeping first)
 - Save all leftover water and tea to water plants throughout the dining room
- **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:
 - Track overall energy bills
 - Have a numeric goal of how much they want to reduce their energy usage over time
 - Calculate the pollution factors of their energy usage
 - Have considered upgrading to an Energy Star Commercial Kitchen Package
 - Use natural lighting
 - Rent in a 'green building' that is committed to green energy and sustainable landscaping
 - Purchase energy efficient appliance and equipment when replacing something

For more information on **The Darjeeling Cafe**, see www.darjeelingcafe.com or contact Mary Beth Harris at thedarjeelingcafe@gmail.com or 540-213-0066.

For more information on *Virginia Green* program, see www.deq.virginia.gov/p2/virginiagreen or www.virginiagreentravel.org.



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